



DINNER MENU

STARTERS

Chicken Liver and Armagnac Parfait | 7.50
*Served with Toasted Butter Brioche
and Cumberland Jelly*

Rosettes of Local Oak Smoked Salmon | 12.50
*Served with Lilliput Capers, Soft Hens Egg and
Dressed with Watercress Oil*

Classic Prawn Cocktail | 8.50
*With Shredded Baby Gem, Lemon and
Toasted Sourdough Crostini*

Duck and Pistachio Terrine | 8.50
With Roast Shallot Coulis, Cornichons and House Chutney

Beetroot Cured Salmon | 8.50
With Crispy Capers and Lemon Zest Wasabi Mayo

Roasted Autumn Vegetable Tart | 7.50 (V)
With Rocket and French Dressing

New Club Soup of the Season | 5.50
Served with Garden Herbs

MAIN COURSES

Carved Rare Beef Fillet | 21.50
*With Crisp Black Pudding Bon-Bons,
Roasted Late Summer Asparagus, Gratin Potato*

Roast Rump of Border Lamb | 21.50
*Crushed New Potatoes and
Caramelised Baby Carrots, Provençale Sauce*

Pan Fried Hake Supreme | 19.50
With Chorizo, Broad Beans, Parmentier Potatoes

Pan Roasted Marinated Seabass Fillet | 19.50
*With Tarragon and Lemon Butter,
Heritage Tomato Salad, Watercress Dressing*

Fig, Camembert & Red Onion Tart | 16.50 (V)
With Crisp Summer Leaf Salad, Classic French Dressing

Chef's Cold Cuts | 15.00
*With a Dressed Summer Leaf Salad,
Club Slaw and New Potato Salad*

Tournedos of Aberdeen Angus | 35.00
*With Potato Gratin, Roasted Asparagus,
Confit Portobello Mushroom, Shallot & Burgundy Jus*

SIDES

Extra Seasonal Vegetables | Complimentary on Request

Skin on Fries / Sauté Potatoes | 3.50

Rustic Sweet Potato Fries | 4.00

Bowl of Dressed Mixed / Green Salad | 4.50

DESSERT, SAVOURY OR CHEESE

Are presented at the Table Separately

Head Chef – S. Nichol

**Please ask our Staff for any Food Allergy Advice and
Include any Allergies/Special Dietary Requirements
on your order.**

G.M. Oil Used